



CAVIAR

Golden Osetra • \$75 per ounce
*Chicken Cracklin', Deviled Egg,
Omelet, Foie Gras Ganache*

PRIME MEATS

Filet 6oz/10oz/12oz • \$41/\$49/\$58

Delmonico - Ribeye 16oz • \$58

Hawaiian Ribeye 16oz • \$58

DRY AGE MEATS

Ribeye 18oz • \$72

Kansas City Strip 18oz • \$69

Porterhouse 24oz • \$98

SPECIALITY MEATS

Japanese Kuroge
A5 Wagyu Striploin
\$32 per oz - 3oz *minimum*

Ribeye Cap 4oz • \$68

Australian Wagyu
Hanger 8oz • \$58

Iberico Secreto 6oz • \$69

SAUCES \$4 each/3 for \$10

Foie Gras Truffle Butter + \$4

Bone Marrow Butter + \$4

N.O. BBQ Butter

Worcestershire Glaze

Steak House Hollandaise

PASTA

Calabrian Gemelli • \$14

Lasagna Bolognese • \$14

Sweet Potato Ravioli • \$15

Brown Butter, Sage

STARTERS

Florida Stone Crab Claws (3) • \$36

Mustard Sauce, Lemon

Asian Spiced Tuna Tartare • \$19

Avocado, Lemongrass, Chili Garlic Crunch, Sesame Cracker

Crispy Louisiana Oysters • 4ea \$15 - 8ea • \$25

Bleu Cheese Fondue, Creole Tomato Glaze

House Cured Ora King Salmon & Osetra Caviar • \$19

Crispy Potato, Shallot, Horseradish, Crème Fraîche

BBQ Shrimp & Chive Cream Biscuit • \$19

Worcestershire, Rosemary, Garlic, Lemon, Abita Amber

Hudson Valley Foie Gras Torchon • \$24

Compote, Corn Cake Short Stack, Sea Salt

Prime Beef Carpaccio & Fried Louisiana Oysters • \$23

Mustard Sauce, Shallot, Caper, Brioche

Slow Roasted Soy Soaked Kurobuta Pork Belly • \$26

Jalapeño, Lemongrass & Cucumber, Sesame-Scallion Steamed Buns, Hoisin

SALADS

Caesar Salad • \$14

Baby Romaine Hearts, Anchovy, Croutons

The "Wedge" • \$16

*Chilled Iceberg, Creamy Roquefort,
Petite Green Salad, Heirloom Tomato,
Carrot, Radish, House Bacon*

Roasted Beet & Satsuma • \$14

*Whipped Local Goat Cheese,
Pistachio Crumble, Charred Onion Vinaigrette*

PLATES

Seared #1+ Gulf Yellowfin Tuna • \$42

Charred Onion, Mushroom, Beurre Rouge

Chilean Sea Bass • \$48

Roasted Bok Choy, Cauliflower Espuma, Teriyaki

Roasted Maine Diver Scallops • \$46

Taleggio Fondue, Toasted Orzo, Preserved Tomato, Truffle Sauce

Potato Crusted American Red Snapper • \$45

Parsnip Puree, Cajun Caviar Butter Sauce

Rohon Duck Breast • \$39

Fried Dirty Rice, Sweet Potato Duck Jus

Paneed Veal Chop • \$55

Ricotta Tortelloni, Parmesan Cream, Tomato Butter

Joyce Farms Chicken French • \$29

Farm Egg Batter, Preserved Lemon Pan Sauce

Surf & Turf: Petite Filet & Jumbo Lump Crab Cake • \$68

Tchefuncte Potato, Baby Bok Choy, Veal Reduction

SIDES \$10

Tchefuncte Potatoes • Roasted Cauliflower • Caramelized Onions & Mushrooms
Creamed Spinach • Mashed Potatoes • Field Pea Ragout • Everything Seeded Heirloom Carrots